

# FlavorShare

## Recipe Sharing Platform

### User Tutorial & Guide

**Live Application:**  
<https://recipe-platform-qior.onrender.com>

## 1. Getting Started

Welcome to FlavorShare! You can access the application online or run it locally.

### Option A: Access Online (Recommended)

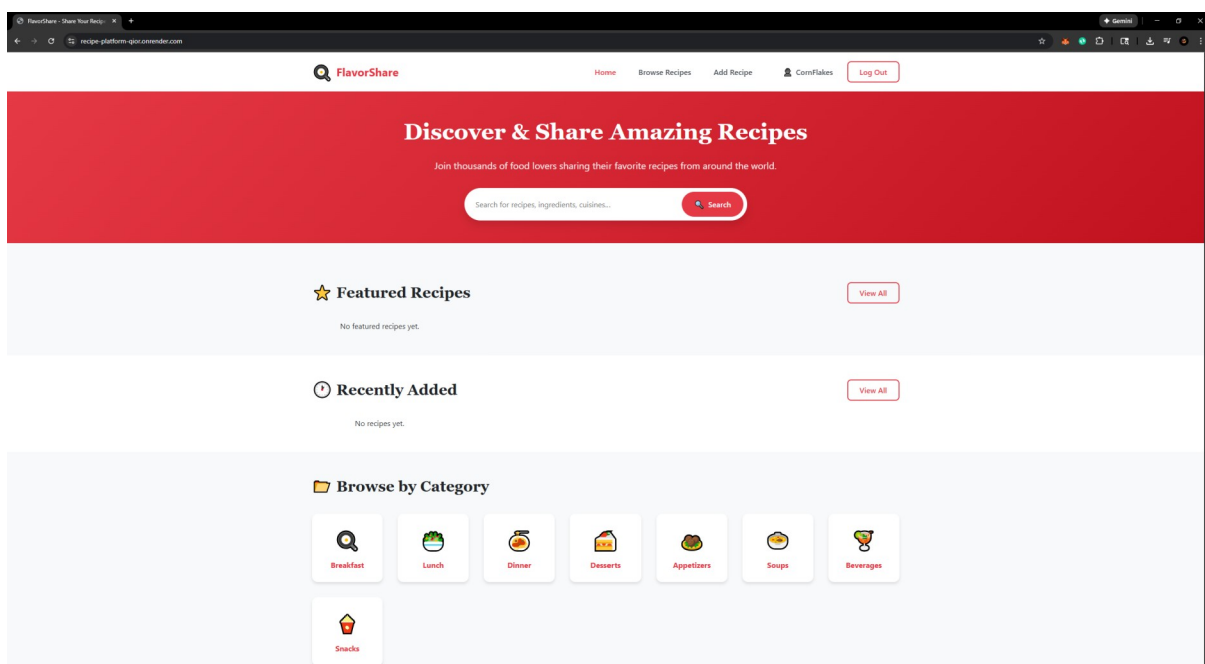
Simply visit: <https://recipe-platform-qior.onrender.com>

*Note: The free hosting may take 30-60 seconds to wake up if inactive. Please be patient on first load.*

### Option B: Run Locally

Requirements: Node.js (v16+), MongoDB

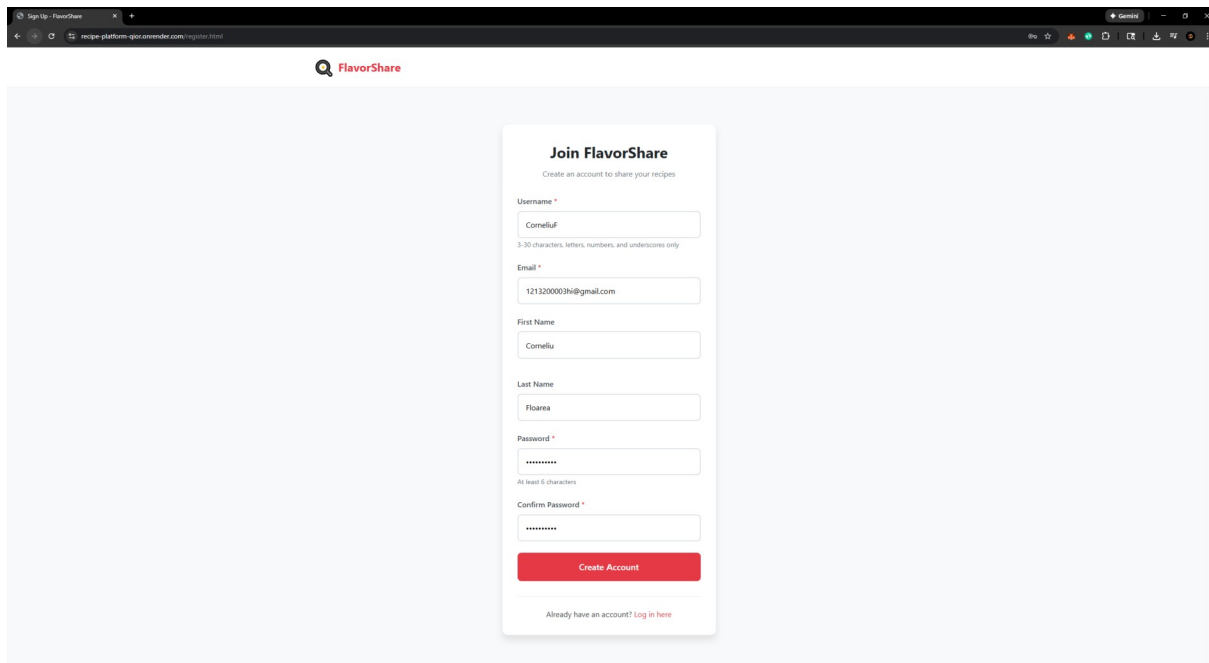
1. Extract the project files and open a terminal in the project directory
2. Run **npm install** to install dependencies
3. Copy **.env.example** to **.env** and add your MongoDB connection string
4. Run **npm start**
5. Open <http://localhost:3000> in your browser



## 2. User Registration

1. Click **"Sign Up"** in the top navigation bar
2. Fill in the registration form:
  - **Username:** 3-30 characters, must be unique
  - **Email:** Valid email address

- **Password:** Minimum 6 characters
  - **First/Last Name:** Optional
3. Click **"Create Account"**



**Join FlavorShare**  
Create an account to share your recipes

Username \*  
CorneliuF  
3-30 characters, letters, numbers, and underscores only

Email \*  
121320003hi@gmail.com

First Name  
Corneliu

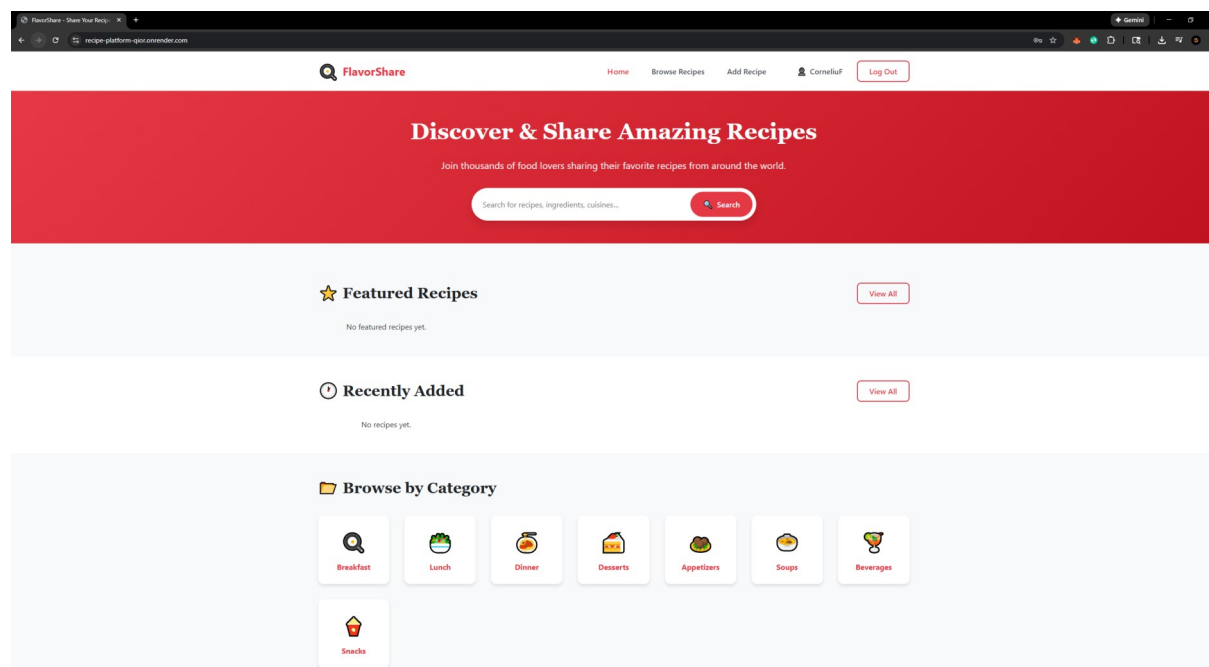
Last Name  
Floarea

Password \*  
\*\*\*\*\*  
At least 6 characters

Confirm Password \*  
\*\*\*\*\*

**Create Account**

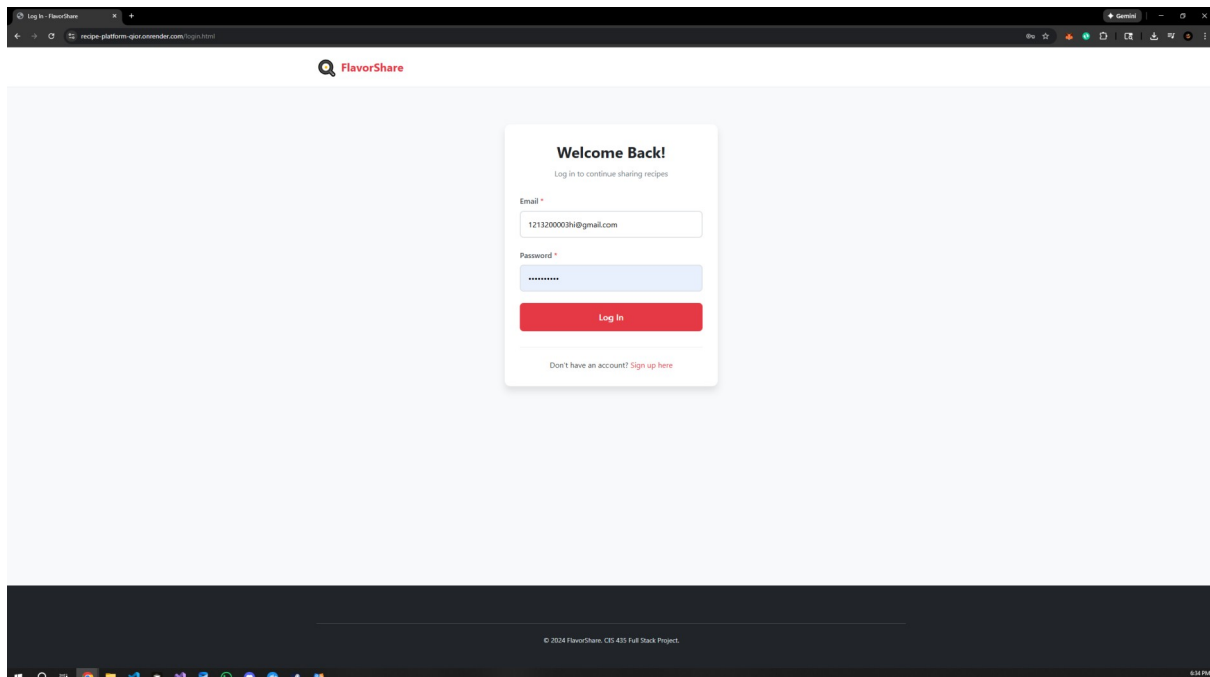
Already have an account? [Log in here](#)



### 3. Logging In

1. Click **"Log In"** in the navigation
2. Enter your email and password
3. Click **"Log In"**

You'll be redirected to the home page. Your username will appear in the navigation bar.



## 4. Browsing Recipes

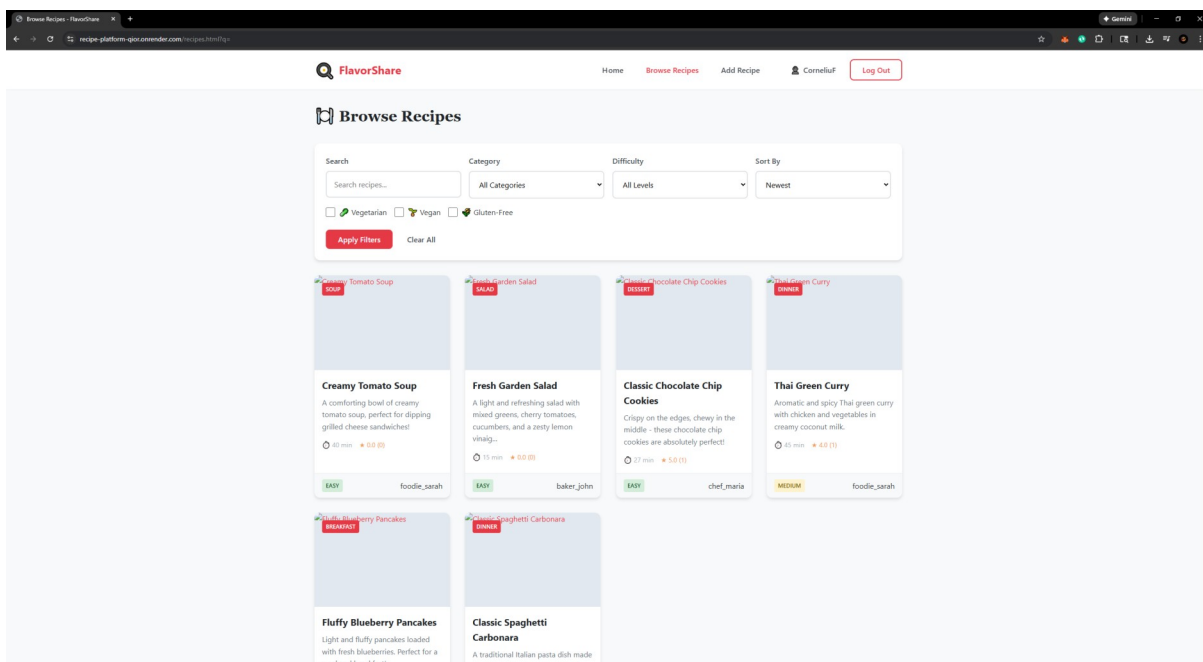
Click "**Browse Recipes**" in the navigation to see all recipes.

### Search

Use the search bar to find recipes by name or ingredient. Results update as you type.

### Filtering Options

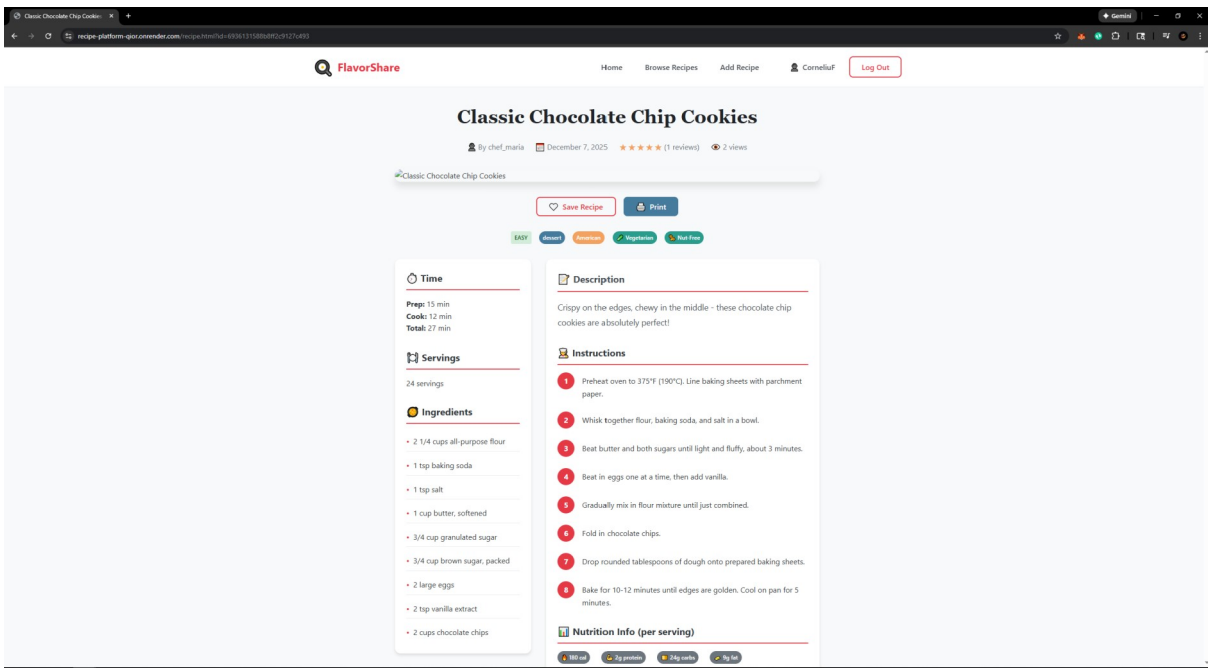
- **Category:** Breakfast, Lunch, Dinner, Dessert, Snack, Appetizer, Soup, Salad
- **Difficulty:** Easy, Medium, Hard
- **Dietary:** Vegetarian, Vegan, Gluten-Free, Dairy-Free, Nut-Free
- **Sort By:** Newest, Top Rated, Most Viewed, Alphabetical



## 5. Viewing Recipe Details

Click any recipe card to view the full recipe. The detail page shows:

- High-quality recipe image (stored on Cloudinary CDN)
- Preparation and cooking times
- Servings and difficulty level
- Complete ingredient list with measurements
- Step-by-step cooking instructions
- Dietary tags (vegetarian, vegan, etc.)
- Nutrition information (if provided)
- User reviews and average rating



## 6. Creating a New Recipe

You must be logged in to create recipes.

1. Click **"Add Recipe"** in the navigation
2. Fill in the Basic Information section:
  - Title, Description, Category, Cuisine, Difficulty
  - Prep time, Cook time, Servings
3. Add Ingredients:
  - Enter amount, unit, and ingredient name for each item
  - Click **"+ Add Ingredient"** to add more rows
  - Click the trash icon to remove an ingredient
4. Add Instructions:
  - Write each step in order
  - Click **"+ Add Step"** to add more steps
  - Steps are automatically numbered
5. Select Dietary Information (optional):
  - Check boxes for: Vegetarian, Vegan, Gluten-Free, Dairy-Free, Nut-Free
6. Add Nutrition Info (optional): Calories, Protein, Carbs, Fat
7. Upload an Image:
  - Click "Choose File" to select an image
  - Supported formats: JPG, PNG, GIF, WebP
  - Maximum size: 5MB
  - Images are automatically uploaded to Cloudinary for permanent storage
8. Click **"Create Recipe"**

FlavorShare

Home

Browse Recipes

Add Recipe

CornelluF

Log Out

+ Add Ingredient

Instructions

+ Add Step

Dietary Information

Nutrition Info (Optional)

Tags

Saute the veggies. Heat the oil in a large pot on medium heat. Add the carrots, parsnips, celery, leek, and onion to the pot and cook for 4 to 5 minutes, stirring frequently. Add the garlic, salt, and pepper, and stir for another minute.

Calories

Protein (g)

Carbs (g)

300

15

10

Fat (g)

5

AMAZING

Separate tags with commas

Create Recipe

Cancel

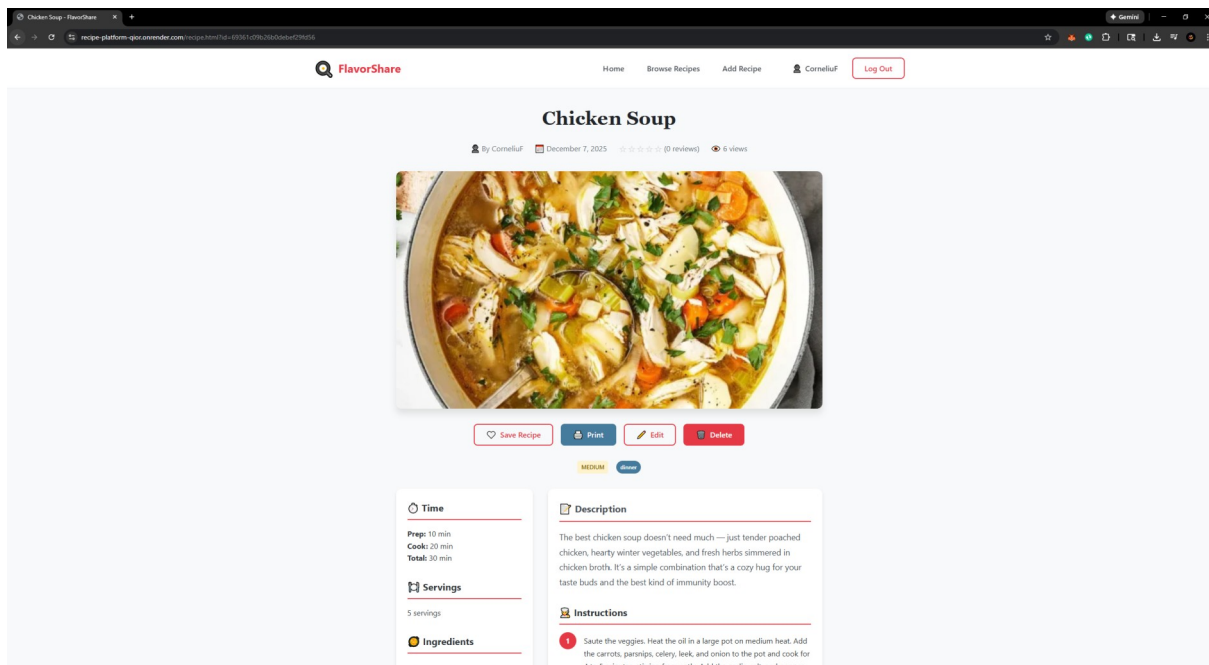
## 7. Managing Your Recipes

### Editing a Recipe

1. Navigate to your recipe's detail page
2. Click the **"Edit"** button (only visible on recipes you own)
3. Modify any fields as needed
4. Click **"Update Recipe"** to save changes

### Deleting a Recipe

1. Navigate to your recipe's detail page
2. Click the **"Delete"** button
3. Confirm deletion. **Warning: This cannot be undone!**



## 8. Writing Reviews

You can review any recipe except your own.

1. Open a recipe detail page
2. Scroll down to the Reviews section
3. Click **"Write a Review"**
4. Select a star rating (1-5 stars)
5. Write your review (minimum 10 characters)
6. Click **"Submit Review"**

180 cal

2g protein

24g carbs

9g fat

★ Reviews (1)

Write a Review

Write Your Review

Rating \*

★★★★☆

Title

Its Alright

Review \*

Followed it to the letter. 6/10. Needs more chocolate.

Submit Review

Cancel

foodie\_sarah

December 7, 2025

★★★★★

Cookie perfection

Crispy edges, chewy middle - exactly as described. These disappeared in minutes!

2 cups chocolate chips

Nutrition Info (per serving)

180 cal

2g protein

24g carbs

9g fat

★ Reviews (2)

CorneliuF

December 7, 2025

★★★★☆

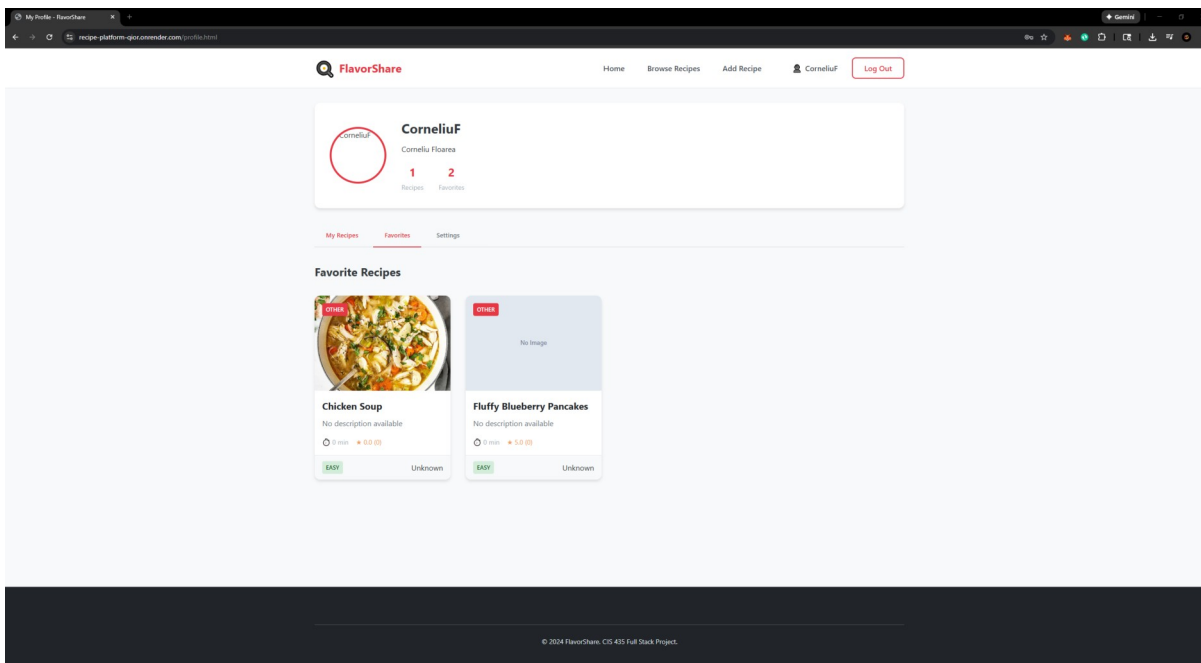
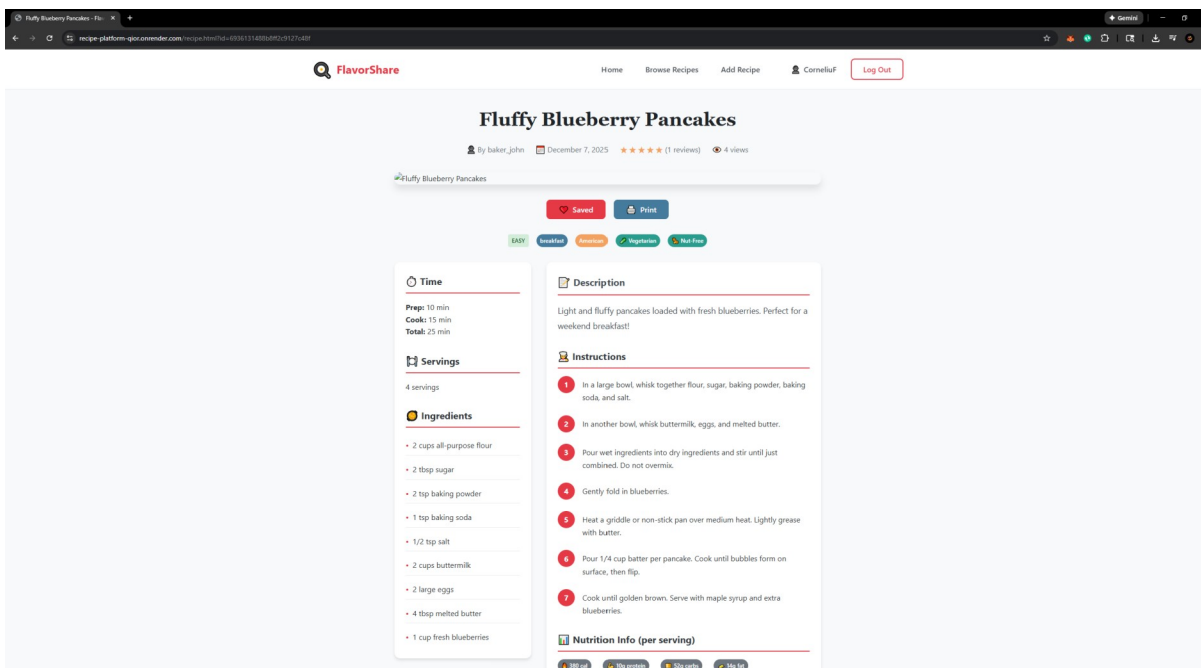
Its Alright

Followed it to the letter. 6/10. Needs more chocolate.

## 9. Saving Favorites

1. Open any recipe detail page while logged in
2. Click the **"Save to Favorites"** button (heart icon)
3. Access saved recipes from your Profile → Favorites tab

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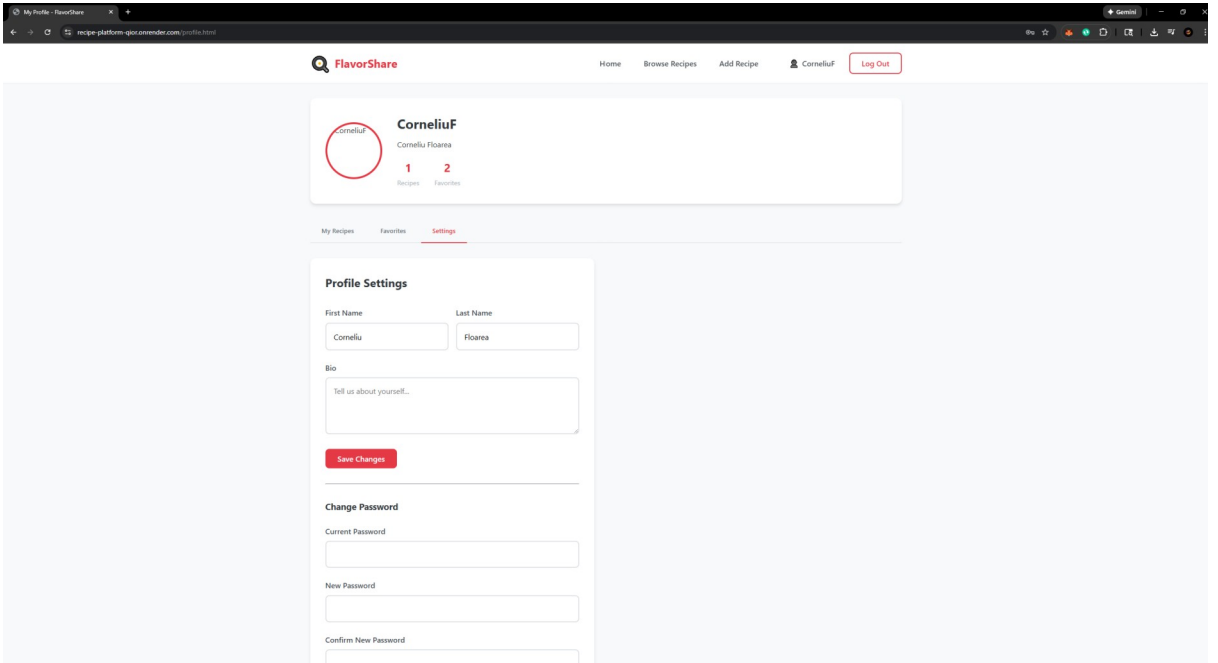
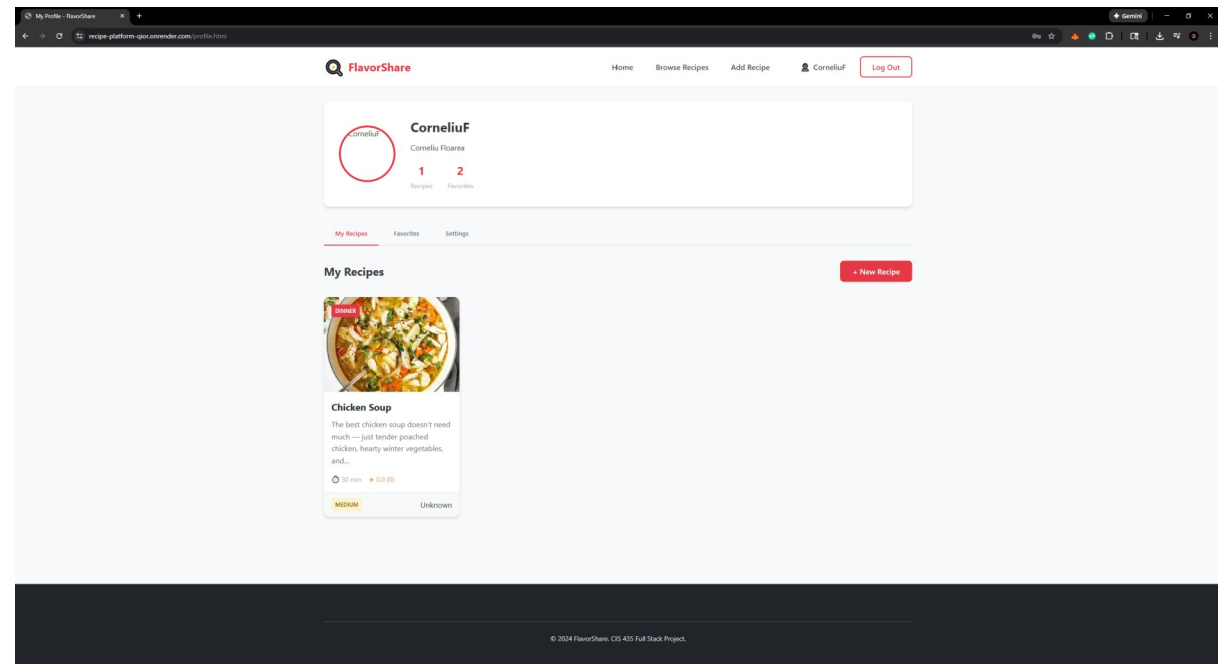


## 10. Managing Your Profile

Click your username in the navigation to access your profile page.

### Profile Tabs

- **My Recipes:** View and manage all recipes you've created
- **Favorites:** Access your saved/bookmarked recipes
- **Settings:** Update your profile info and change password



# 11. Responsive Design

